

Table S1. List of terms and codes for describing color - its intensity, color shade - its intensity

Descriptors and codes for DESCRIPTION OF COLOR AND COLOR SHADES				
Code	COLOR		Intensity of COLOR	Description of intensity of COLOR
B1	White			
B2	Yellow		1	Pale... (e.g. yellow)
B3	Orange		2	Slightly brighter...
B4	Red		3	Clearly...
B5	Green		4	Slightly darker...
B6	Gray		5	Dark...
Code	COLOR SHADE		Intensity of COLOR SHADE	Description of intensity of COLOR SHADE
N1	White			
N2	Yellow		1	Barely noticeable...
N3	Orange		2	Very mildly pronounced...
N4	Red		3	Mildly pronounced...
N5	Gray		4	Clearly pronounced...
N6	Green		5	Very pronounced...

Table S2. List of terms for description and ratings of intensity of smell and aroma, with corresponding codes

Descriptions and codes for SMELLS AND AROMAS	
Code	Smell and aroma
A1	Characteristic for the celery root
A2	Characteristic for the parsley root
A3	Characteristic for the turmeric rhizome
A4	Oil or nuts
A5	Conifer needles or resin
A6	Refreshing - like mint
A7	Freshly cut wood - sawdust
A8	Dry hay , dried grass
A9	Freshly cut grass
A10	Warm milk
A11	Stale wet hay (rotten grass or bog)
A12	Dust, soil
A13	Mold
A14	Hospital or medical preparations
A15	Other smells or aromas (<i>specify wich one!</i>)

INTENSITY SCORE of analyzed sensory property				
1 very mild	2 mild	3 moderate	4 intensive	5 very intensive

Table S3. List of taste modalities, mouthfeels, and intensity ratings

Code	TASTE modalities		Code	MOUTHFEEL
			O1	Bland
U1	Sweet		O2	Refreshes/cooling
U2	Salty		O3	Sting
U3	Sour		O4	Metallic
U4	Bitter		O5	Puckering – astringency